



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

Ruby Tuesday, Inc.
Ruby Tuesday
10843 W Park Pl
Milwaukee, WI

6/20/2011

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount:
\$107.00**

Code Number	Description of Violation	Correct By
3-301.11	Servers/Bartenders are using bare hands to cut and serve drink garnishes (mint, cucumbers, lemon, limes). Employees may not touch ready-to-eat food with their bare hands.	6/20/2011
3-501.16	Lobster meat and sour cream on the cook line are @ 60F. Potentially hazardous food must be held cold at 41 degrees or below.	6/20/2011



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3-501.17

1. Containers of ready to eat food items (pasta, cooked veggies, ect.) in the Delafield cooler on the cook line are not date marked.
 2. Containers of cooked pasta in the walk in cooler are not date marked.
 3. Containers of cooked pasta in the walk in cooler have multiple date stickers. Ensure containers are properly cleaned and stickers are removed so the 7 day expiration is properly followed.
 4. Spinach dip in the cooler on the cook line is not date marked.
- Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.
(REPEAT VIOLATION)

7/4/2011

Notes:

1. The garbage enclosure should be cleaned and maintained clean to prevent a pest harborage.
2. To prevent contamination discontinue storing ice buckets beneath the server hand wash station.
3. Ensure the clean drain board at the dish machine remains clean and sanitized at all times.

CFM: Jennifer Ames Exp: 03-2014

On 6/20/2011, I served these orders upon Ruby Tuesday, Inc. by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature